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Restaurant review – Druid Garden

by Anupama Bijur | April 9, 2017, 12:00 AM IST

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Name: Druid Garden

Location: 40/1, Third Floor, Century Corbel Commercial, Sahakara Nagar, Bengaluru 560092

Cuisine: Global cuisine

Ambience: Spread over 30,000 sq ft, this is one of the largest stand-alone restaurants in North Bengaluru.

With a wish to keep the garden city vibe going, the owners have kept the top floor as alfresco dining, with the concrete roof replaced by a retractable glass roof. Hand-crafted concrete tiles, floors made of fired clay bricks, seamless concrete-finished interiors, glass, wood, tinted concrete walls, a 700 kg artistically designed concrete door and a whole lot of foliage, the interiors are striking.



What we ate: The menu includes 15 world cuisines and sees seasonal variations. We started our meal with a Coco Cauldron, a refreshing cocktail of frozen watermelon and tender coconut water with welcome hits of thyme. The drink is served in a coconut shell. We paired it with the quintessential bar snack, peanut masala. This one was mixed with fried lotus seeds.

Of the many small plates on offer, we tried the Vietnamese summer rolls, crispy, crunchy vegetables and tofu, artfully wrapped in delicate glass noodles and served with a piquant Asian dip. The beetroot shami kebabs are dark pink bites mixed with lotus seeds and served with mint chutney.

One of the highlights of the Druid Garden kitchen is the Morello Forni pizza oven imported from Italy. We tried the Pizza Con Pollo, which is a celebration of cheese in every bite. The gruyere and fior de latte combine with basil pesto, which stops the pizza from being overwhelmingly cheesy.

We tried two large plates for the main course. The paneer khurchan—a medley of paneer, bell peppers, tomatoes, onions and green chillies—is a spicy and flavourful dish that is served with butter naan. A complete meal in itself, it's a filling dish. For a different taste and texture, we tried the Moroccan mixed vegetable tagine which comes with cous cous and sautéed greens. The vegetarian stew is slow-cooked, allowing the various spices to come through. The Unbeliever's Dessert was the perfect end to our meal. This is a black sesame seed cake served with kaffir lime sorbet, lemon curd and miso butterscotch.

Price points: Rs 2,500 for two (including alcohol, excluding taxes)

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